

# BRUNCH MENU

## THE OLDE ENGLISH PUB & PANTRY

### STARTERS

#### FRENCH TOAST STICKS

Fried French toast, maple syrup, powdered sugar, berry compote & whipped cream \$8

#### DIPPING FRIES

Garlic & truffle salt seasoned fries. Served with pub mustard, malted ranch, spicy aioli & garlic-thyme aioli \$8

#### OLDE CROQUETTES

Whipped potatoes, corned beef, bacon, ham, cabbage & scallions, served with pub mustard \$13

#### PLOUGHMAN'S PLATTER

Assorted meats, cheeses, bread, fruit, pickled veggies, chutney & piccalilli \$21

#### BANANA BREAD MUFFIN

House-made banana bread muffin, grilled with butter \$7

#### HALLOUMI FRIES

Fried halloumi cheese with spicy yogurt sauce \$12

### SALADS

#### STRAWBERRY RHUBARB

Spinach, strawberries, rhubarb, candied walnuts, feta cheese, balsamic vinaigrette \$14

#### KALE

Kale, Parmesan cheese, lemon dressing \$11

#### ENGLISH COBB

Frisée, green leaf lettuce, pancetta, sliced almonds, hard boiled egg, honey mustard vinaigrette \$14

ADD: AVOCADO \$2, GRILLED OR FRIED CHICKEN \$6,  
BLACK BEAN PATTY \$6, SPICED COD \$8, BAGUETTE \$1

### BRUNCH

#### SHAKSHUKA

Roasted cherry tomatoes, button mushrooms, baby spinach, Brussels, spicy red curry, barley, two eggs, Yorkshire fettle, cilantro & naan \$13

#### LEMON RICOTTA SHORTSTACKS

Lemon & ricotta pancakes served with bacon & two sunny side eggs \$15

#### BEER WAFFLES & THE FIXINGS

Allagash waffles, whipped cream, two sunny side eggs, bacon \$15

#### OLDE CROQUETTES BENEDICT

Poached eggs & Hollandaise sauce on croquettes, served with toast \$15

Vegetarian option: Black Bean Patty

#### CROISSANT SANDWICH

Fried egg, ham, Irish cheddar & croissant, served with homefries \$13

#### THE FULL ENGLISH

Applewood bacon, breakfast sausage, roasted tomatoes, button mushrooms, pan-fried bread, two sunny side eggs & beans \$14

#### FRENCH TOAST & FIXINGS

Classic French toast, two sunny side eggs, bacon or sausage & maple syrup \$15

#### QUICHE OF THE DAY

Eggs, vegetables, cheese & herbs baked in pie crust, served with a side salad \$13

#### CORNED BEEF HASH

Corned beef hash, two sunny side eggs, toast \$14

#### NAAN BREAKFAST BREAD

Roasted cherry tomatoes, button mushrooms, baby spinach & Brussels with tzatziki on toasted naan, topped with a sunny side egg & cilantro \$13

### LUNCH

#### LEMON CHICKEN SANDWICH

Lemon-brined chicken thigh, artichoke & caper coleslaw, lemon aioli, ciabatta roll \$14

#### FRIED ZUCCHINI SANDWICH

Fried zucchini, beet hummus, goat cheese, spinach, roasted red peppers, grilled ciabatta roll \$14

#### FISH & CHIPS

Newcastle Ale-battered Atlantic cod, chips, coleslaw, tartar \$17

#### KEDGEREE

Seasonal vegetables, rice, fried egg, curry, cream, cilantro \$17

#### BLTEA

Bacon, lettuce, tomato, egg, avocado, mayo, toast \$14

#### PUB BURGER

Custom ground blend, sharp cheddar, caramelized onion, sunny side egg, pub mustard, lettuce, tomato, gherkin, brioche bun \$16

#### CLASSIC CHEESEBURGER

Custom ground blend, cheddar, lettuce, tomato, red onion, brioche bun \$14

ALL SANDWICHES & BURGERS SERVED WITH TRUFFLE FRIES UNLESS NOTED OTHERWISE

### SWEETS

#### LEMON BLUEBERRY BREAD PUDDING

#### AUNTIE JO'S BANOFFEE PIE

#### FRIED MARS BAR

A LARGE PORTION OF OUR MENU CAN BE MADE GF  
& MOST VEGETARIAN PLATES CAN BE MADE VEGAN

A SUGGESTED GRATUITY OF 20% WILL BE ADDED TO PARTIES OF SIX OR MORE

## "THE LITTLE HOUSE WITH BEER IN IT" DRAUGHTS

FULLER'S LONDON PRIDE 4.7%, \$5/7  
ENGLISH PALE ALE, ENGLAND

BODDINGTONS PUB ALE 4.7%, \$5/7  
ENGLISH PALE ALE, ENGLAND

NEWCASTLE BROWN ALE 4.7%, \$5/7  
ENGLISH BROWN ALE, NETHERLANDS

STRONGBOW CIDER, ENGLAND 5%, \$4/6

BELHAVEN TWISTED THISTLE 6.1%, \$5/7  
SCOTTISH-AMERICAN IPA, SCOTLAND

AMSTEL LIGHT 3.5%, \$5  
AMERICAN LIGHT LAGER, NETHERLANDS

BELHAVEN WEE HEAVY 6.5%, \$7/9  
SCOTCH ALE, SCOTLAND

OLD SPECKLED HEN 5%, \$5/7  
PALE ALE, ENGLAND

CARLSBERG 5%, \$4/6  
EURO PALE LAGER, DENMARK

ARTISANAL WHITE IN THE GLASSES 4.6%, \$5/7  
WITBIER, SARATOGA

GUINNESS IRISH STOUT, IRELAND 4.2%, \$5/7

FIRESTONE WALKER UNION JACK 7%, \$5/7  
AMERICAN IPA, CALIFORNIA

PLUS ADDITIONAL LINES FOR OUR ROTATING SEASONAL FAVORITES

## BOTTLES & CANS

FULLER'S LONDON PRIDE 4.7%, \$5/7  
CRABBIE'S, SCOTLAND  
GINGER BEER 4.8%, \$6  
RASPBERRY BEER 4.8%, \$6

OMISSION IPA, OREGON 6.7%, \$6

DOWNEAST DOUBLE BLEND 7.3%, \$7  
CIDER, BOSTON

NINE PIN, ALBANY  
CIDER 6.7%. \$7  
GINGER 6.7%. \$7  
SEASONAL ROTATING

BASS PALE ALE ENGLAND 5.1%, \$6

OLD ENGINE OIL PORTER, ENGLAND 6%, \$8

SINGLECUT WEIRD & GILLY 6.6%, \$7  
IPA, QUEENS

SAMUEL SMITH, ENGLAND  
TADDY PORTER 5%, \$7  
OATMEAL STOUT 5%, \$7  
ORGANIC PERRY CIDER 5%, \$7  
INDIA ALE 5%, \$7  
LAGER 5%, \$7

WELL'S BANANA BREAD 5.2%, \$7  
STRONG ALE, ENGLAND

1911 BLACK CHERRY CIDER, NEW YORK 5.5%, \$6

GRAFT GOSE CIDER, NEWBURGH 6.9%, \$6

KING'S HIGHWAY GUAVALICIOUS 6.9%, \$6  
CIDER, BROOKLYN

NORTHWAY BREWING CO. 5.4%, \$6  
NITRO OATMEAL STOUT, QUEENSBURY

## HAND-CRAFTED COCKTAILS

APEROL SPRITZ  
PROSECCO, APEROL, SODA, ORANGE \$9

HUMMINGBIRD  
PROSECCO, ELDERFLOWER LIQUEUR,  
SODA, LEMON \$9

POMPLEMOUSSE  
PROSECCO & GRAPEFRUIT JUICE \$7

HORCHATA TODDY  
FOGU VODKA, HOT TEA \$8

CROSSING THE POND  
CARPANO ANTICA FORMULA, CYNAR,  
SODA WATER, OLIVE \$9

SPRING SANGRIA  
SAUVIGNON BLANC, PINEAPPLE, MANGO,  
APPLE, LEMON, LIME \$8

BLOODY MOLLY  
TITO'S VODKA, GUINNESS, HOUSE-MADE  
TOMATO MIX, PICKLE JUICE \$10

BEERMOSA  
FIRESTONE WALKER UNION JACK IPA &  
ORANGE JUICE \$7

IRISH COFFEE  
JAMESON IRISH WHISKEY, BAILEYS IRISH  
CREAM, COFFEE \$8

## WINE

### WHITE

SATORI DI VERONA  
PINOT GRIGIO \$9/29  
UNPARALLELED  
SAUVIGNON BLANC \$9/29  
BECKON CHARDONNAY \$10/30  
POEMA CAVA BRUT \$7/22

### ROSÉ

CASTEL DES MUARES ROSÉ \$10/28

### RED

OLD SOUL PINOT NOIR \$9/29  
RED TRUCK RED BLEND \$8/22  
JOSH CELLARS  
CABERNET SAUVIGNON RESERVE \$12/38  
NOBLE VINES 337  
CABERNET SAUVIGNON \$10/30

WE HOST PRIVATE EVENTS INSIDE & IN OUR GARDEN  
EMAIL [OLDEENGLISHEVENTS@GMAIL.COM](mailto:OLDEENGLISHEVENTS@GMAIL.COM) FOR INQUIRIES